

In the claims

The following amendments are made with respect to the claims in the International application PCT/JP2003/014918.

This listing of claims will replace all prior versions and listings of claims in this application.

Claims

1 (Original). A nutritional composition for liver disease patients comprising: a milk protein hydrolysate and a protein derived from fermented milk as proteins; a high oleic acid-containing oil and milk lecithin and/or soybean lecithin as lipids; and palatinose as a carbohydrate.

2 (Original). The nutritional composition according to claim 1, wherein said milk protein is selected from the group consisting of casein, a milk protein concentrate (MPC), a whey protein concentrate (WPC), a whey protein isolate (WPI), α -lactoalbumin, β -lactoglobulin, and lactoferrin.

3 (Original). The nutritional composition according to claim 1, wherein said fermented milk-derived protein is from a composition in which the whey in fermented milk has been reduced.

4 (Original). The nutritional composition according to claim 1, wherein said fermented milk-derived protein is from fresh cheese.

5 (Original). The nutritional composition according to claim 4, wherein said fresh cheese is quark.

6 (Original). The nutritional composition according to claim 1, wherein said milk protein hydrolysate may be obtained by hydrolyzing a whey protein isolate (WPI) with alkalase from *Bacillus licheniformis*, and trypsin from a porcine pancreas.

7 (Original). The nutritional composition according to claim 6, which is a permeate obtained by further treatment with an ultrafiltration membrane having a fractionation molecular weight of 10,000.

8 (Original). The nutritional composition according to claim 7, wherein the chromatogram from reverse phase HPLC separation is shown in Fig. 1.

9 (Original). A nutritional composition for patients under high levels of invasive stress, wherein said nutritional composition comprises: a milk protein hydrolysate and a protein derived from fermented milk as proteins; a high oleic acid-containing oil and milk lecithin and/or soybean lecithin as lipids; and palatinose as a carbohydrate.

10 (Original). The nutritional composition according to claim 9, wherein said milk protein is selected from the group consisting of casein, a milk protein concentrate (MPC), a whey protein concentrate (WPC), a whey protein isolate (WPI), α -lactoalbumin, β -lactoglobulin, and lactoferrin.

11 (Original). The nutritional composition according to claim 9, wherein said fermented milk-derived protein is from a composition in which the whey in the fermented milk has been reduced.

12 (Original). The nutritional composition according to claim 9, wherein said fermented milk-derived protein is from fresh cheese.

13 (Original). The nutritional composition according to claim 12, wherein said fresh cheese is quark.

14 (Original). The nutritional composition according to claim 9, wherein said milk protein hydrolysate may be obtained by hydrolyzing a whey protein isolate (WPI) with alkalase derived from *Bacillus licheniformis*, and trypsin from a porcine pancreas.

15 (Original). The nutritional composition according to claim 14, which is a permeate obtained by further treatment with an ultrafiltration membrane having a fractionation molecular weight of 10,000.

16 (Original). The nutritional composition according to claim 15, wherein the chromatogram from reverse phase HPLC separation is shown in Fig. 1.

17 (New). A method for providing nutrition to a patient having liver disease and/or a high level of invasive stress, wherein said method comprises administering, to such a patient, a nutritional composition that comprises:

a milk protein hydrolysate and a protein derived from fermented milk as proteins; a high oleic acid-containing oil and milk lecithin and/or soybean lecithin as lipids; and palatinose as a carbohydrate.